530. The fourth and final garnish to be used is lettuce. Lettuce is placed in the crown and heel cavities in steps **566** and **568**.

[**0080**] Next, Italian dressing is applied to the garnish in both cavities in step **570**. There is no second condiment in this recipe, so nothing occurs in step **572**. Next, the toasted roll is placed on the tool with the hinge against the ridge and the crown of the roll over the crown cavity in step **574**. In steps **576** and **578**, the food worker inverts and removes tool **10**. In step **580**, the food worker removes the heated sandwich filling from the flash steamer and places it on top of sandwich with the cheese over the crown and the separator layer on top. In steps **582** and **584**, the food worker wedges the sandwich filling against the hinge of the roll and removes and discards the separator layer. In steps **586**, **588**, the completed sandwich is then closed, wrapped, sealed and served to the customer.

[**0081**] A method of making a beef sandwich will be described below. In response to a customer order, french roll B is opened and placed on the conveyor of a toaster. While roll B is toasted, preassembled sandwich filling **38** is placed in a flash steamer (not shown). Preassembled sandwich filling **38** has several slices of both roast beef and provolone cheese. While filling **38** is steaming and roll B is being toasted, sandwich garnish **36** can be assembled or a preassembled sandwich garnish **36** can be retrieved from chilled storage. Sandwich garnish **36** is assembled or pre-assembled by placing in order giardinera and lettuce in crown cavity **14**C and onions and lettuce in heel cavity **14**H of tool **10**. Next, Italian dressing is applied to garnish **36** in both cavities. Next, toasted roll B is placed on and aligned with tool **10** with ridge **16** placed against hinge **12** of roll B and heel side H of roll B over heel cavity **14**H. Then the food worker inverts and removes tool **10**. The food worker removes heated sandwich filling **38** from the flash steamer and places it on top of sandwich S with cheese **42** over crown C and separator layer **44** away from sandwich S. The food worker wedges sandwich filling **38** against hinge **12** of roll B and removes and discards separator layer **44**. Completed sandwich S is then closed, wrapped, sealed and served to the customer.

[**0082**] A method of making a reuben-style sandwich will be described below. In response to a customer order, a rye roll B is opened and placed on the conveyor of a toaster. While roll B is toasted, preassembled sandwich filling **38** is placed in a flash steamer (not shown). Preassembled sandwich filling **38** has several slices of both meat and swiss cheese. The meat can be turkey or corned beef. On one half of the filling is swiss cheese and on the other is sauerkraut. Next, reuben sauce is applied to both halves of toasted roll B. The food worker then removes heated sandwich filling **38** from the flash steamer and places it on top of roll B with cheese **42** over crown C and separator layer **44** away from sandwich S. The food worker wedges sandwich filling **38** against hinge **12** of roll B and removes and discards separator layer **44**. Completed sandwich S is then closed, wrapped, sealed and served to the customer.

Method of Making a Two Patty Hamburger Sandwich with a Middle Layer of Bread

[**0083**] A method of making a two patty hamburger sandwich with a middle layer of bread will be explained with reference to **FIGS. 32-40**. A food worker places sandwich assembly tool **410** on a table right side up. The food worker places, in order of insertion, first a slice of cheese **42**, then shredded lettuce **52**, then onions **64**, and finally sauce **66** in heel cavity **412**H, and, in order of insertion, sliced pickles **68**, lettuce **52**, onions **64**, and sauce **66** in crown cavity **412**C. Assembled sandwich garnish **36** can be used immediately to make a sandwich S that has been ordered or it may be stored in a chilled storage area if desired, which is most preferably maintained at 33-40° F. for later use. In response to an order from a customer, the food worker begins toasting hamburger bun B that includes a crown C, a club CL, and a heel H. While bun B is toasting, sandwich garnish **36** can be assembled or an assembled sandwich garnish **36** can be retrieved from chilled storage. Next toasted heel H is put on top of assembled sandwich garnish **36** in heel cavity **412**H and toasted club CL is put on top of assembled sandwich garnish **36** in crown cavity **412**C. Next sandwich assembly tool **410** is inverted while club CL and heel H are held on top of assembled sandwich garnishes **36**. Tool **410** is removed or dressed heel H and dressed club CL are placed into tool **410** for further assembly (not shown). Next, a cooked meat patty **40** is added to the top of dressed heel H and another cooked patty **40** to dressed club CL. Patty **40** can be a patty that has been grilled on a griddle or broiled in a broiler that has a conveyor. Patty **40** can be cooked to order, or cooked and stored in a heated storage area that is designed to keep patty **40** hot without drying it out as is well known in the art. Dressed club CL is then stacked on dressed heel H. Finally, hamburger S is completed by placing crown C on top. If sandwich assembly tool **410** was a hamburger sandwich container such as a clamshell container as illustrated in **FIGS. 30-36**, hamburger S can be placed inside container **410** as illustrated in **FIG. 39**, and container **410** can be closed and given to the customer who ordered the sandwich.

Method of Making a Hamburger Sandwich with Cheese

[**0084**] A method of making a hamburger sandwich with cheese having a single hamburger patty **40** will be explained with reference to **FIGS. 41-49**. A food worker stacks, in order, cheese **42**, onions **64**, and a sliced pickle **68** on a staging area **142** of a hamburger sandwich wrapper **140**. The staging area may be marked by indicia **14**Z as shown in **FIG. 41** to assist the person who assembles the sandwich. Alternatively, for example, a sandwich assembly tool in accordance with the invention may be utilized, such as sandwich assembly tool **10** with a cavity, or in a clamshell sandwich container or box. Sandwich assembly tool **10** is generally preferred for use if assembled sandwich garnish **36** will be stored for later use. Wrapper **140** is preferred if assembled sandwich garnish **36** will be used immediately. In response to an order, the food worker begins toasting crown C and heel H of a hamburger bun B (not shown). While bun B is toasting, sandwich garnish **36** can be combined as described earlier or an assembled sandwich garnish **36** can be retrieved from chilled storage. Next ketchup **70** and mustard **72** is applied to sandwich garnish combination **36**. Next toasted crown C is put on top of combined sandwich garnish **36**. Then the bread and sandwich garnish combination **74** is inverted while the food worker presses the crown C and the wrapper **140** or sandwich assembly tool **10** together. For a breadless sandwich leaf lettuce may be substituted for the bread crown and heel. Thus, in this sense the term "bread" or "bread component" also includes leaf lettuce or similar materials used as or in place of bread or a bread component. Inverted bread and sandwich garnish combination **74** can be